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PROVISIONAL SPECIFICATION.

Improvements in the Preparation of Tomato Vinegar.

I JOHN FRANCIS PEASGOOD of Holly Cottage Half Way Street Eltham Kent late of 25 Glen Eldon Road Coventry Park Streatham in the County of Surrey Manufacturer of Provisions do hereby declare the nature of this invention to be as follows :—

In letters patent No. 10346 of 1887 granted to me and dated 25 July 1887 I described my invention therein comprised which refers to the utilisation of the fruit of the Tomato plant for the manufacture of Vinegar and to consist in reducing the said Tomato fruit to a pulp, mixing it with water and sugar and fermenting the mixture in the manner in the Specification of that Patent described.

My present invention is an improvement upon the said invention in my last mentioned patent and consists of an improvement in the means of utilising the fruit of the Tomato plant with the object of obtaining Vinegar having dissolved in it the soluble parts of the said fruit so that it both smells and tastes of the Tomato fruit without resorting to the process of fermentation. In carrying this invention into effect ordinary Tomatoes of commerce or the tinned or otherwise preserved fruit may be employed. The Tomatoes are preferably reduced to the condition of pulp and then mixed with a suitable proportion of Acetic acid diluted in water or strong Vinegar with or without the addition of sugar. The mixture is digested either at the ordinary atmospheric temperature or at an elevated temperature for a suitable time and then allowed to settle or is filtered. The settled liquor or filtrate may be either strengthened by the addition of more dilute Acetic acid or strong Vinegar or diluted by the further addition of water in order to obtain a Vinegar of the desired acidity.

Or the Tomatoes are pulped and the mass subjected to filtration or filtration and pressure so that the whole of the juice may be expressed and the juice is afterwards mixed with suitable proportions of acetic acid diluted with water as above mentioned or Vinegar with or without the addition of sugar.

Various proportions of Tomatoes and dilute Acetic acid may be employed.

The product has the taste and smell of Tomatoes and contains their soluble constituents.

Dated this 18th day of March 1889.

EDWARD BETTELEY,
14, Finsbury Circus, London, Agent for the said John Francis Peasgood.

COMPLETE SPECIFICATION.

Improvements in the Preparation of Tomato Vinegar.

I JOHN FRANCIS PEASGOOD of "Woodyatt" Maberley Road Upper Norwood in the County of Surrey late of Holly Cottage Half Way Street Eltham in the County of Kent and 25 Glen Eldon Road Coventry Park Streatham in the County of Surrey, Manufacturer of Provisions do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

In letters patent No. 10346 of 1887 granted to me and dated 25th July 1887 I described my invention therein comprised which refers to the utilisation of the fruit of the Tomato plant for the manufacture of Vinegar and to consist in reducing the said Tomato fruit to a pulp mixing it with water and sugar and fermenting the mixture in the manner in the Specification of that Patent described. My present

[*Price 4d.*]

invention is an improvement upon the said invention in my last mentioned patent and consists of an improvement in the means of utilising the fruit of the Tomato plant with the object of obtaining Vinegar having dissolved in it the soluble parts of the said fruit so that it both smells and tastes of the Tomato fruit without resorting to the process of fermentation. In carrying this invention into effect ordinary Tomatoes of commerce or the tinned or otherwise preserved fruit may be employed. The Tomatoes are preferably reduced to the condition of pulp either by pressing the fruit through a perforated vat or receptacle or by grinding and passing it through a sive and the fine pulp and juice which is so expressed is then mixed with a suitable proportion of Acetic Acid diluted in water for which I have found that 1 part of acid s. p. g. 1·040 and 6 of water is suitable but these proportions may be varied if a stronger or weaker Tomato Vinegar is required or strong Vinegar may be mixed with the said fruit juice and pulp with or without the addition of sugar though I prefer not to use sugar except when the Tomato Vinegar is to be used as a beverage. The mixture is now allowed to stand in the first vat either at the ordinary atmospheric temperature or at an elevated temperature for a suitable time that is until the liquor has become fairly settled and somewhat clear and then the liquor is racked into a clean vat where it is again allowed to further settle and so on from vat to vat until perfectly clear or it may be filtered. The settled liquor or filtrate may be either strengthened by the addition of more dilute Acetic Acid or strong Vinegar or diluted by the further addition of water in order to obtain a vinegar of the desired acidity.

Various proportions of Tomatoes and dilute Acetic Acid may be employed but I have found good results from the proportions above given.

The product has the taste and smell of Tomatoes and contains their soluble constituents a result which I have not been able to obtain in the process under my patent of 25th July 1887 No. 10346, the flavour and smell of the fruit being injured by the process of fermentation.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is :—

The Manufacture of Tomato Vinegar in the manner hereinbefore described wherein I dispense with the process of fermentation.

Dated this 27th day of December 1889.

EDWARD BETTELEY,
14, Finsbury Circus, London, Agent for the said John Francis Peasgood.

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